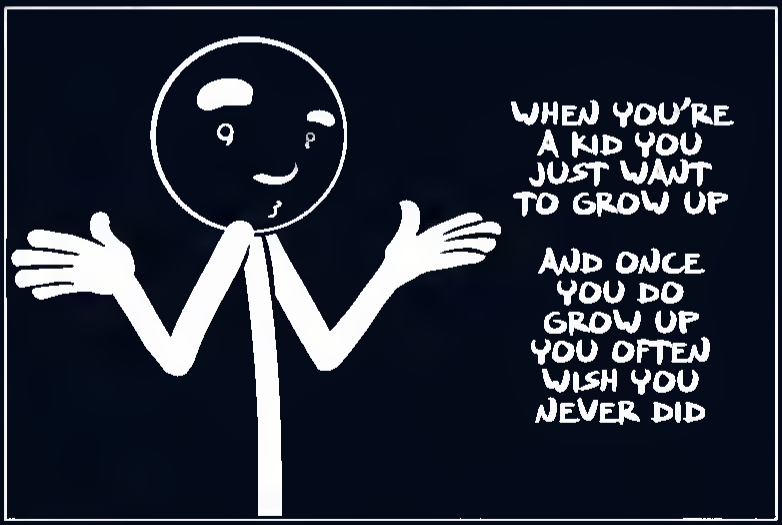
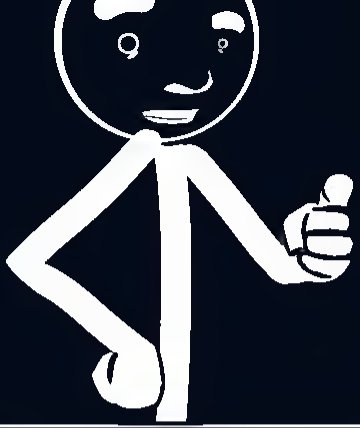
COOKING COMICALLY

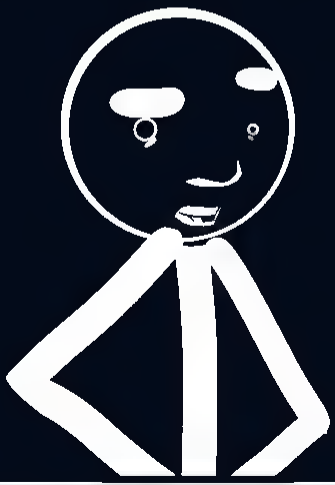




LIFE IS SILLY

SO I SAY, BE SILLY IN KIND

AND DO SOME OF THOSE RIDICULOUS THINGS YOU LOVED WHEN YOU WERE A KID EVERY ONCE AND WHILE.



IN MY CASE THAT INVOLVES STUFFING MY FACE WITH APPLE DESSERT PIZZA AND PLAYING STREET FIGHTER 2

BUT HEY AT LEAST I MADE THE PIZZA MYSELF THIS TIME...
YA KNOW... LIKE A BIG BOY

THAT APPLE CINNAMON DESSERT PIZZA
OF MY CHILDHOOD
DIFFICULTY
MAKING THE DOUGH BY HAND LIKE A PRO-STYLE KITCHEN MASTER
USING PREMADE DOUGH
BY THE CAPES

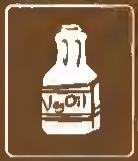
INGREDIENTS

THE DOUGH STUFF

All-Purpose Flour
3 Cups 375g

Sugar
½ Cup 100g

Salt
1 Tsp 6g

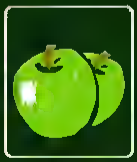


Vegetable Oil
1 Tbsp 15ml

Dry Active Yeast
1 packet 7g

Hot Water
1 Cup 235ml

THE APPLE TOPPING STUFF



G.Smith Apples
2

Brown Sugar
2 Tbsp 25g

Butter
1 Tbsp 15g

Cinnamon
½ Tsp 1.5g

THE STREUSEL TOPPING STUFF

Cinnamon

3/4 Tsp ~2g

Butter (softened)

4 Tbsps 55g

Brown Sugar (packed)

1/2 Cup 235ml

All-Purpose Flour

1/2 Cup 60g

THE FROSTING STUFF

Powdered Sugar

1/3 Cup 40g

Milk

2 Tsps 10ml

THE WET DOUGH STUFF

Dry Active Yeast

1 packet 7g

Hot Water

1 Cup 235ml

Vegetable Oil

1 Tbsp 15ml

THE WET DOUGH STUFF ALL GOES INTO A BOWL

MIX LIGHTLY AND LET SIT FOR A FEW MINUTES

THE DRY DOUGH STUFF

All-Purpose Flour
3 Cups 375g

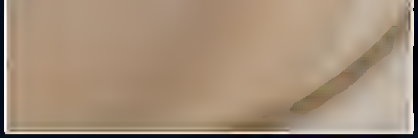
Sugar
½ Cup 100g

Salt
1 Tsp 6g

MEANWHILE GET ALL THE DRY DOUGH STUFF INTO A BOWL AND MIX WELL

AFTER A FEW MINUTES YOUR YEAST MIXTURE SHOULD BE STARTING TO THICKEN AND FOAM A BIT

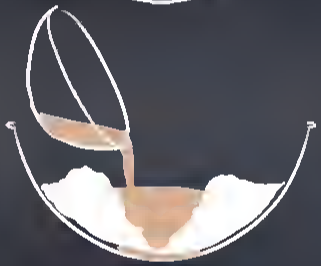
IF THIS DOESN'T HAPPEN YOUR YEAST MAY NOT BE



ACTIVE ANYMORE IN WHICH CASE YOU SHOULD TRY AGAIN WITH NEW YEAST

YOU KNOW THE DRILL...

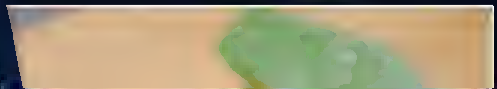
MAKE A WELL IN YOUR DRY STUFF



POUR YOUR YEAST STUFF INTO THE WELL

MOVE DRY STUFF FROM THE SIDES OVER TOP OF THE YEAST STUFF AND CONTINUE MIXING

AFTER A BIT OF MIXING YOU'LL



HAVE A SHAGGY DOUGH

TURN IT OUT ONTO A LIGHTLY FLOURED SURFACE AND GET YOUR KNEAD ON

KNEADING 101

AND USE THE HEEL OF YOUR PALM TO STRETCH THE DOUGH OUT LIKE SO

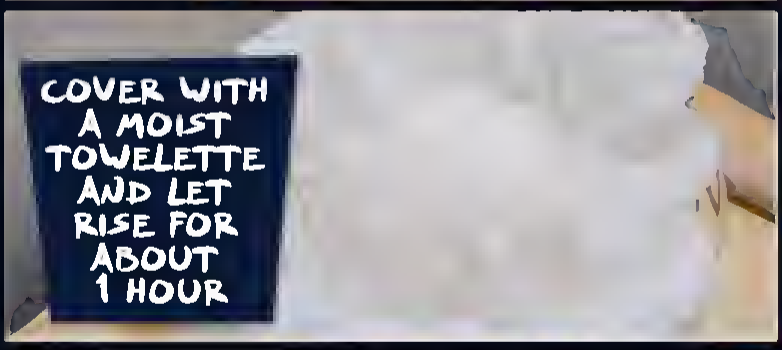
THEN FOLD THE STRETCHED DOUGH BACK OVER ITSELF

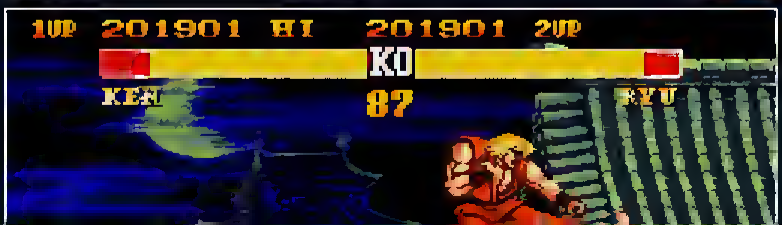
ROTATE DOUGH 90 DEGREES

AND REPEAT THIS PROCESS

FOR ABOUT 5-8 MINUTES OR UNTIL THE DOUGH IS SMOOTH

DOUGH BALL
THEN GOES
IN A BOWL


COVER WITH
A MOIST
TOWELETTE
AND LET
RISE FOR
ABOUT
1 HOUR


1UP 201901 HI 201901 2UP
KO
KEN
87
RYU

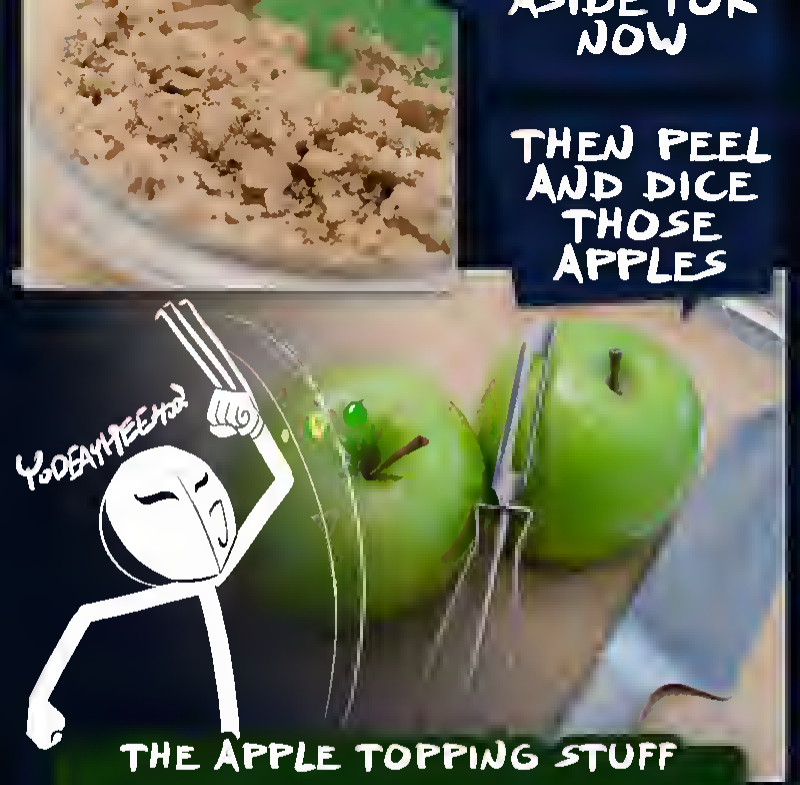
THE STREUSEL TOPPING STUFF

Cinnamon
¾ Tsp ~2g

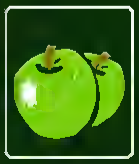
Butter (softened)
4 Tbsps 55g

Brown Sugar (packed)
½ Cup 235ml

All-Purpose Flour
½ Cup 60g



THE APPLE TOPPING STUFF



G.Smith Apples

2

Brown Sugar

2 Tbsp 25g

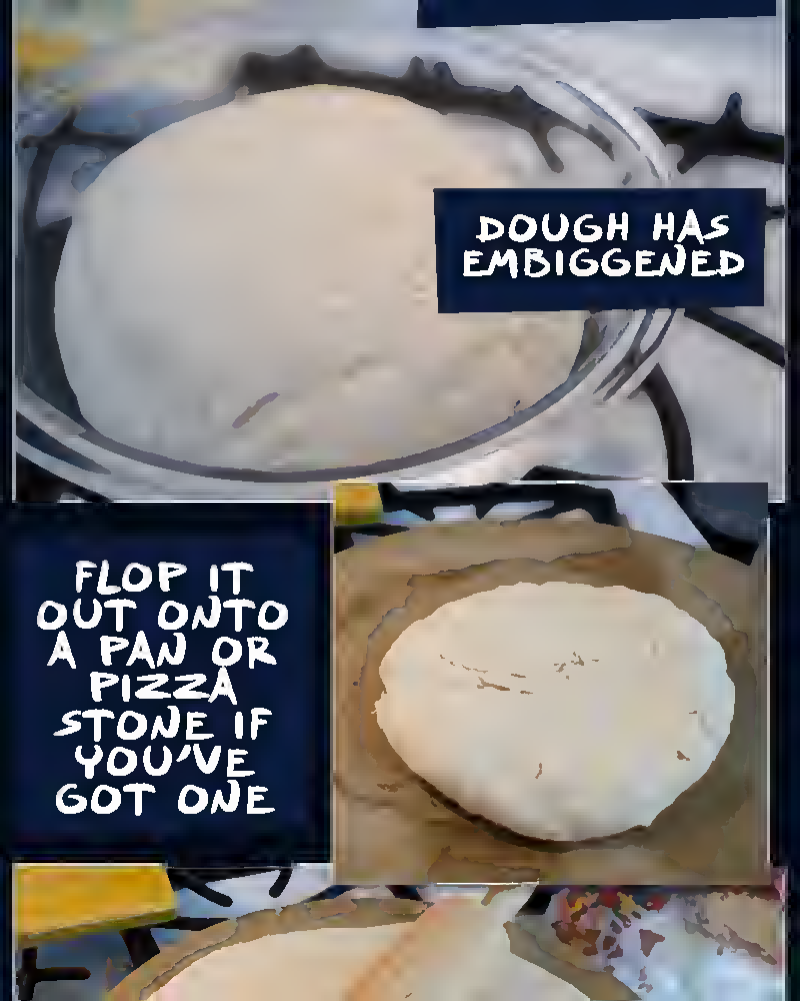
Butter

1 Tbsp 15g

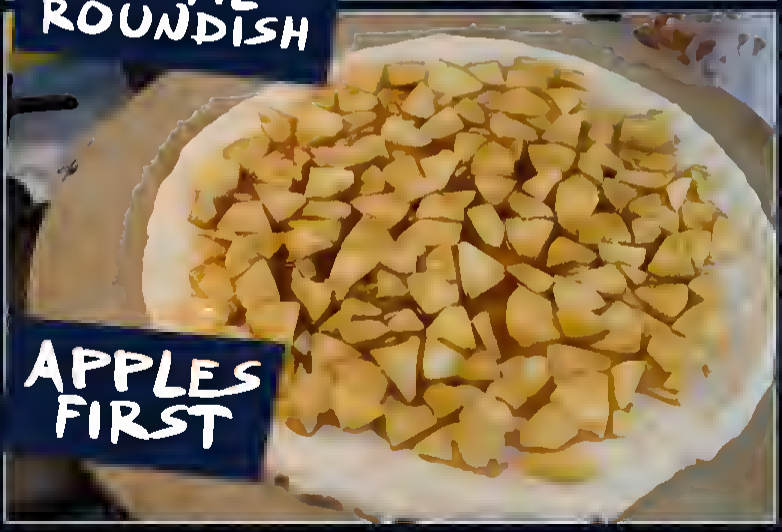
Cinnamon

½ Tsp 1.5g

MIX AND PLACE IN A PAN ON MEDIUM HEAT
SIMMER UNTIL THE APPLES ARE SOFT BUT NOT MUSHY


DOUGH HAS EMBIGGENED
FLOP IT OUT ONTO A PAN OR PIZZA STONE IF YOU'VE GOT ONE

ROLL OUT AND SHAPE UNTIL ROUNDISH


APPLES FIRST

BAKE THAT BUISNESS FOR ABOUT 15 MIN @425°F (220°C)

THE FROSTING STUFF

Powdered Sugar
⅓ Cup 40g

Milk
2 Tsps 10ml

FROSTING STUFF TO A BOWL
MIX UNTIL SMOOTH
PIZZA IS

THE NOTES

- THIS ONE IS A BIT OF A PROCESS, BUT IT'S PRETTY STRAIGHT FORWARD ONCE YOU BREAK IT DOWN, DON'T BE INTIMIDATED, JUST RELAX, TAKE IT SLOW, IT'LL TURN OUT GREAT.

- YEP YOU CAN USE STANDARD PREMADE PIZZA DOUGH IF YOU WANT, NO BIGGIE.

- Big thanks to my brother for reminding me of this pizza and recommending the recipe.

- The game in the screensoht is of course Street Fighter 2: Special Champion Edition.

- Check out cookingcomically.com for a backlog of all my older recipes (and a physical cookbook) from before I was on Webtoons

And as always

Thank you for reading

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